



HENTLEY FARM
EDEN VALLEY
RIESLING

2026 VINTAGE



BAROSSA COLLECTION

A stride from our Seppeltsfield Estate, the Barossa Collection captures the Hentley Farm ethos. Selected sites that produce vibrant fruit, naturally expressive of their varietal characteristics, enhanced by terroir influence, are sourced to craft wines of elegance.

We believe that Eden Valley produces Riesling equal to any across the globe. Our winemaker, Andrew Quin, has selected five blocks of high-altitude Eden Valley Riesling with the ideal attributes to enjoy now as a crisp aromatic white, or to age and allow its brilliance to shine through.

HENTLEY FARM WINES
CORNER OF GERALD ROBERTS & JENKE ROADS
SEPPELTSFIELD SA 5355

KEITH HENTSCHKE
PROPRIETOR

ANDREW QUIN
CHIEF WINEMAKER

VARIETAL RIESLING (100%)

PRE-VINTAGE

RAINFALL: Slightly above average in Winter and Spring.
TEMPERATURE: Mild conditions in Spring and early Summer.
UPSHOT: Delayed development, balanced canopies.

VINTAGE

RAINFALL: Two rainfall events in March.
TEMPERATURE: Warm early, finishing mild.
UPSHOT: Late, elongated vintage | Elegant, vibrant wines.

EDEN VALLEY, SOUTH AUSTRALIA

BLOCKS: Five vineyard blocks of varying aspect.
VINEYARD: Shallow grey sandy loam, overlying granite | High-altitude (-420-450m).
UPSHOT: Reduced natural vine vigour | Intense aromatic perfumes | Pristine acid | Vibrant flavour.
HARVEST DATES: 04 March - 21 March 2026.

WINEMAKING

FERMENTATION: De-stemmed, chilled & pressed | Cold settled for 48 hours | Cool fermentation (11-15°C) in stainless steel.

SENSORIAL

PROFILE: Grapefruit | Lemon | Blossom | Minerality.
TEXTURE: Bright acidity | Intense & vibrant flavour profile
Balanced and refreshing.

RELEASE MAY 2026.